



Grappa Pietra Nera

Grappa Pietra Nera is transparent and brilliant to the eye, on the nose it releases a harmony of very intense ripe red fruit while in the mouth a sensation of softness with a fruity and decisive aftertaste.

Distillation: Discontinuous in a steam bath.

Serving temperature: 12-14 ° C even lower during the summer season.

Alcoholic content: 45% vol.



Aged Sengiarossa Barrique Grappa

Grappa Sengiarossa Barrique has an intense amber color, a delicate and persuasive perfume with hints of almonds, chocolate and licorice and a soft, harmonious and velvety taste.

Distillation: Discontinuous in a steam bath.

Ageing: Guaranteed for over 24 months, it takes place in small French barriques of different precious woods placed in underground cellars.

Food matching: ideal with dark chocolate and dried fruit. Even a fine cigar enhances its characteristics.

Serving temperature: 12-14 ° C even lower during the summer season.

Alcoholic content: 40% vol.



Grappa di Amarone Barricata

The Grappa di Amarone Barricata has a very intense amber color, an enveloping, soft aroma, characteristic of the grape of origin. The flavor is soft, fruity, elegant and persistent, with strong notes of cocoa and wood.

Distillation: Discontinuous in a steam bath.

Ageing: After distillation, the grappa is checked and aged for a long time in small oak barrels.

Food matching: Ideal with pure dark chocolate and dried fruit. It has no equal sipped at the end of a meal, perhaps in company or in front of a lit fireplace.

Serving temperature: 12-14 ° C even lower during the summer season.

Alcoholic content: 44% vol.